

FRESH OYSTERS on the half shell*

Our selection changes daily
so be sure to ask your server!



STARTERS

- Oyster Shooters*** 3⁰⁰/ea
Fresh shucked Blue Point Oyster served in a shot glass with our house Bloody Mary mix, alongside a Schlitz chaser!
- Buffalo Grouper Cheeks** 13⁹⁵
breaded and fried, tossed in buffalo sauce and served with a side of celery and blue cheese dressing
- Fried Surf Clam Strips** 11⁹⁵
fresh surf clams breaded to order
- Cajun BBQ Shrimp** 10⁹⁵
shell-on sauteed shrimp in cajun spiced butter sauce
- Crab Cake** 11⁵⁰
made with Maryland Blue Crab meat and served with remoulade
- Fried Calamari** 12⁹⁵
hand breaded to order
- Fried Oysters** 12⁹⁵
fresh shucked Virginia oysters hand breaded to order
- Steamed Clams** 12⁹⁵ (GF) without bread
seasonal clams steamed in white wine, butter, and garlic
- Steamed PEI Mussels** 11⁹⁵ (GF) without bread
fresh Prince Edward Island mussels steamed in white wine, butter, and garlic
- Shark Bites** 10⁹⁵ (GF)
marinated and grilled Swordfish skewer served with buerre blanc
- Calamari Steak** 12⁹⁵
parmesan breaded and served over crimini mushrooms and buerre blanc
- Oysters Rockefeller** 3⁵⁰/ea (GF)
Blue Point oyster topped with spinach, parmesan, bacon, fennel, cream, and anise liqueur
- Hot Peel n' Eat Shrimp** 11⁹⁵ (GF)
steamed shell-on Gulf shrimp tossed in herbed Old Bay butter
- Bayview Herring** 6⁹⁵ (GF)
your choice of wine or cream sauce
- Salmon Crack** 13⁹⁵ (GF)
smoked sweet salmon jerky, try not to get hooked!
- Lobster Tail on a Stick** 7⁵⁰ (GF)
3 oz cold poached cold water lobster tail
- Shrimp Cocktail** 15⁹⁵ (GF)
One Pound 8⁵⁰
Half Pound

SOUPS

	cup	bowl
Shrimp and Sausage Gumbo	4 ⁵⁰	6 ⁵⁰
New England Clam Chowder	4 ⁵⁰	6 ⁵⁰
Lobster Bisque	4 ⁵⁰	6 ⁵⁰

SALADS

All salads available topped with fish or lobster salad for an additional charge

Grilled Salmon	8 ⁰⁰	Ahi Tuna*	10 ⁰⁰
Grilled Shrimp	8 ⁰⁰	Lobster Salad	18 ⁰⁰
Fried Calamari	7 ⁰⁰		

- Mixed Green** (GF) 6⁹⁵
assorted greens, cucumber, cherry tomato, red onion, with a blueberry vinaigrette
- Caesar*** (GF) 9⁹⁵
romaine, crouton, parmesan, with our house Caesar dressing
- Poached Salmon** (GF) 15⁹⁵
assorted greens, cucumber, cherry tomato, red onion, with a blueberry vinaigrette topped with white wine poached Atlantic Salmon

PO' BOYS

Hoagie roll with lettuce, tomato, remoulade
and served with chips and a pickle
Substitute fries for 2⁰⁰ more

Clam Digger	12 ⁹⁵
Fried Shrimp	12 ⁹⁵
Blackened Catfish	12 ⁹⁵
Fried Catfish	12 ⁹⁵
Fried Oyster	12 ⁹⁵

BAJA FISH TACOS

Two tacos served on flour tortillas with a lime cilantro cabbage, chipotle crema, topped with queso fresco, pickled red onion, and served with chips and a pickle

Substitute fries for 2⁰⁰ more

Fried Grouper Cheeks	11 ⁹⁵
Grilled Shrimp	11 ⁹⁵
Fried Surf Clams	11 ⁹⁵

SANDWICHES

Served with chips and a pickle
Substitute fries for 2.00 more

Grilled Salmon	13⁵⁰
Atlantic Salmon, lettuce, tomato, onion, and remoulade on a kaiser roll	
Blackened Salmon	13⁵⁰
blackened Atlantic Salmon, lettuce, tomato, onion, and remoulade on a kaiser roll	
Salmon Rockefeller	14⁵⁰
grilled Atlantic Salmon topped with spinach, bacon, fennel, cream, and tomato on a kaiser roll	
Crab Cake	13⁹⁵
house-made crab cake, lettuce, tomato, onion, and remoulade on a kaiser roll	
Peri Peri Mahi Mahi	12⁹⁵
grilled Mahi Mahi, lettuce, tomato, onion, and lemon caper mayo on a kaiser roll	
Grilled Tuna Steak*	13⁹⁵
Ahi Tuna, lettuce, tomato, onion, and lemon caper mayo on a kaiser roll	
Classic Tuna Melt	11⁵⁰
house-made Tuna salad, cheddar cheese, and tomato on toasted white bread	
Jamaican Jerk Swordfish	13⁵⁰
grilled Swordfish, lettuce, tomato, onion, and lemon caper mayo on a kaiser roll	
Fried Walleye	12⁹⁵
fried Walleye, lettuce, tomato, onion, and tartar sauce on a kaiser roll	
Fried Grouper	13⁹⁵
fried Grouper, lettuce, tomato, onion, and tartar sauce on a kaiser roll	
Fried Lake Perch (when available)	13⁹⁵
fried Lake Perch, lettuce, tomato, onion, and tartar sauce on a kaiser roll	

MILWAUKEE FISH FRY

Half pound of hand breaded fresh fish,
served with fries and coleslaw

Cod Fry	12⁵⁰
Jumbo Shrimp Fry	15⁵⁰
Walleye Fry	14⁹⁵
Grouper Fry	16⁹⁵
Catfish Fry	13⁹⁵
Lake Perch Fry (when available)	16⁹⁵

 **Gluten Free.** We are not a gluten free kitchen, cross contamination may occur.

*consuming undercooked meats, seafoods, or shellfish may increase your risk of foodborne illness

2⁰⁰ Plate Splitting Fee

20% gratuity added to parties of 5 or more










ST. PAUL'S ROLLS

St. Paul's famous, bestselling East Coast Roll - a butter toasted brioche split top bun stuffed with cold Lobster or Crab salad and served with fries and coleslaw

Maine Lobster Roll	 without bread	21⁹⁵
Alaskan Crab Roll	 without bread	17⁹⁵

ST. PAUL'S FAMOUS GRILLED FISH DINNERS

Served grilled or blackened with jasmine rice, sautéed vegetables, with your choice of beurre blanc or fruit salsa

Alaskan Halibut		25⁹⁵
Swordfish		20⁹⁵
Ahi Tuna*		23⁹⁵
Jumbo Shrimp		18⁵⁰
Pan Fried Catfish		16⁹⁵
Chilean Sea Bass		29⁹⁵
Atlantic Salmon		17⁹⁵
Pan Fried Walleye		17⁹⁵
Mahi Mahi		18⁵⁰
Red Grouper		24⁹⁵
Seasonal Salmon		24⁹⁵

SPECIALTIES

Sole Piccata		21⁹⁵
lightly pan fried sole fillet with a sauce of white wine, garlic, capers, lemon, and butter. Served with jasmine rice and sautéed vegetables		
Parmesan Breaded Calamari Steak		15⁹⁵
parmesan breaded and served over crimini mushrooms and buerre blanc, served with jasmine rice and sautéed vegetables		
New England Style Lobster Boil		26⁹⁵
one pound whole Maine lobster served with corn, red potatoes, and drawn butter		
New England Style King Crab Boil		39⁹⁵
one pound of Alaskan King Crab legs served with corn, red potatoes, and drawn butter		
New England Style Snow Crab Boil		24⁹⁵
over a pound of Snow Crab legs served with corn, red potatoes, and drawn butter		
Scallop Dinner		26⁹⁵
pan seared jumbo dry pack scallops served with jasmine rice, sautéed vegetables, with your choice of beurre blanc or fruit salsa		
Bouillabaisse	 without bread	21⁹⁵
mussels, clams, fish, calamari, and shrimp served in a tomato fennel broth with a side of toasted french bread		
